

Brittan Vineyards

2016 SYRAH

Winemaker Robert Brittan, a wine industry veteran with 45 harvests under his belt, has always had a passion for Syrah; a love affair that began in the 80's when he made several vintages under his Britt Hill label with fruit from Carneros. In 2004, Robert decided to leave Stags' Leap Winery in Napa and start a Pinot noir project in the cool climate of the North Willamette Valley.

VINEYARD NOTES

The Brittan Vineyard lies just 12 miles southwest of McMinnville, tucked into the foothills of the Coastal Range. The original 18 acres were planted in 2001, but due to the challenging nature of this site and limited topsoil, only eight acres survived. Since 2004 when Robert and Ellen purchased the vineyard, it has been an ongoing rehabilitation project: replanting, retraining, and learning the unique landscape that has become Brittan Vineyard. This includes replanting the Pinot Meunier blocks to Syrah in 2005. There is now an acre and a half of Syrah on site.

VINTAGE NOTES

2016 was the third vintage in a row in the Willamette Valley where flowering started earlier than normal, and the weather remained warm throughout the growing season. After a warm summer, the last ten days of the growing season gave us beautiful days in the low 70's, making for an easy and unhurried harvest. The grapes exhibited ripe flavors, but with more restraint and elegance as we get better and better at handling warmer growing conditions.

TASTING NOTES

Cool climate Syrah is one of Robert's passions and our 2016 vintage shows why. Ripe blue and black fruits, plum, cherry cordial, and a hint of vanilla mingle with smoked meat, violet petals, mint and clove. Impressively warm and rich on the nose, the palate turns toward Syrah's cool climate qualities: nervy and taut with grippy tannins well supported by a backbone of bright acid.

AVA: McMinnville

VINEYARD: Brittan Vineyard

CASES PRODUCED: 130 cases

SELECTIONS: 174, 470 and 870

ELEVAGE: 15 months in French oak, 35% new

DATE BOTTLED: March 24, 2017

ALCOHOL: 13.6%

SRP: \$50/ 750 mL

